

Jai Tiki



FOOD MENU

Jai Tiki  

Jai Tiki Bar & Restaurant 

STARTERS

1. Chicken Satay..... 150

Juicy marinated chicken skewers served with peanut satay & ajaad dipping sauces

2. Calamari 190

Locally caught squid in a light batter served with a citrus parsley aioli

3. Chicken Wings 150

Fried chicken wings either served classic or with a sticky honey & lime glaze

4. Bruschetta 150

Lightly toasted bread topped with finely diced tomatoes, bell peppers & Thai basil 🌿

5. Loaded Pork Taco 140

Juicy pork belly pieces served in a soft flour taco with grilled peppers & served with sour cream

6. Jumbo Prawns 190

Chilli & garlic jumbo prawns on a bed of fresh mango salsa

7. Spring Rolls 160*

*Homemade vegetable or *prawn (+60bht) spring rolls served with a plum dipping sauce* 🌿

8. Juicy Fish Taco 190

Locally caught seabass chunks with grilled peppers & cheese, served with sour cream

SALADS

9. Seared Tuna & Mango 210

Lightly seared tuna with a fragrant mango salsa, served on a bed of avocado & lettuce with a passionfruit dressing

10. Tiki Tango Salad 160

Grilled aubergine (egg plant) & potato wedges served with a bright tropical fruit salsa 🌿

11. Caesar Classic 180*

*Cos & Iceberg lettuce tossed in a caesar dressing, with bacon, croutons, soft boiled egg & a choice of chicken or *prawn (+50thb)*

12. Rainbow Salad 160

Quinoa, avocado, lettuce, chickpeas, beetroot, purple potato & roasted seeds with a blushed beetroot dressing 🌿

13. Mushroom Medley 160

A warm medley of mixed mushrooms and sweet peas coated in a creamy peanut pesto 🌿

WOK

14. Pineapple Rice 240*

*Juicy stir-fried pineapple & rice served in a pineapple with satay skewered chicken, tofu or *prawns (+40bht)* 🌿

15. Pad Thai 200*

*Rice noodles in a tangy tamarind sauce with peanuts, egg, bean shoots & lime with chicken, tofu or *prawn (+50bht)* 🌿

16. Pad Kra Pao 200

A Thai classic of stir-fried minced chicken with fragrant holy basil, fresh chillies, & garlic

17. Larb Gai 200

Full of flavour from herbs & lime, this traditional minced chicken dish is served with fresh greens.

18. Chicken Cashew 210

Stir fried chicken or tofu with capsicum peppers & cashew nuts in a sticky sauce 🌿

🌿 Vegetarian 🌿 Vegan

Please inform staff of any allergies or intolerances



POKE BOWLS

19. Chicken Som Tum 200

A fusion with the classic Thai Papaya salad with grated carrot, papaya, green beans, chicken, with rice and a salty peanut crumb

20. Tiki Tuna 220

A fresh & tropical poke including mango, green peas, grated papaya & carrot, crunchy cashews and raw tuna chunks, served with jewelled rice

CURRIES

21. Thai Massaman 190*

*Mild & rich coconut curry with onions, potatoes, peanuts & braised chicken or *beef (+60bht)*

22. Thai Green 190*

*Fragrant coconut curry with baby aubergines & herbs, with chicken, tofu, or *prawn (+50thb)*

23. Thai Red Panang 190*

*Creamy & vibrant coconut curry infused with kefir lime leaves, with chicken, tofu, or *fish (+40bht)*

24. Tom Yum Soup 180*

*Balancing spicy & sour flavours, the aromatic broth is served with tofu or *prawn (+50thb)*

BURGERS

25. Jai Tiki Burger 240

Homemade beef & pork patty loaded with bacon, grilled pineapple, melted cheese & smoky sauce

26. Satay Chicken Burger 240

Juicy marinated chicken tenders loaded with satay sauce & caramelized onions

27. Paradise Burger 220

Homemade juicy bean & vegetable patty with grilled onions, tomato relish & a charcoal bun 🌿

28. Thai Guys Burger 240

Homemade beef & pork patty loaded with mango salsa & a chipotle mayo

PASTA

29. Massaman Carbonara 220

Mild & creamy peanut massaman curry sauce over tagliatelle pasta with chicken or tofu

30. Thai Basil Pesto Prawn 250

Homemade Thai basil pesto sauce over penne pasta with grilled jumbo prawns

31. Beetroot Creamy Pasta 200

Farfalle pasta in a creamy beetroot tofu sauce, with roasted seeds 🌿

GRILLED

32. Beef & Reef 480

The king of the grill. A trio of calamari, jumbo king prawns & tenderloin beef steak

33. Sea Bass Steak 300

Locally caught sea bass steak with a tom yum glaze

34. Steak 360*

*Australian Sirloin, Tenderloin (+30bht) or *Ribeye (+100bht) with Café de Paris, Peppercorn Sauce or Creamy Peanut Pesto*

35. Thai Green Chicken 250

Juicy chicken thigh marinated & grilled with Thai green flavours

36. Tuna Steak 300

Lightly seared tuna steak with a tom yum glaze



SIDES

37. Steak Cut Chips	100
38. Bok Choi & Asparagus	80
39. Garlic Green Beans	80
40. Pineapple Rice	100
41. White Rice	30

42. Mac 'n' Cheese	110
43. Dirty Cheesy Mash	120
44. Corn Ribs	80
45. Green Salad	80
46. Mixed bean salad	90

DRINKS

Check out our
cocktail menu!

Water 40

Jai Tiki Pink Lemonade 75

Juices 65

Orange / Pineapple / Passionfruit / Mango

Soft Drinks 50

Soda Water / Coke / Coke Zero / Fanta / Sprite

Blended Shakes 130

Energise

*Mango, passionfruit, pineapple & ginger to boost
your immune system & metabolism*

Refresh

*Watermelon, blueberries & mint to hydrate &
cool down the body*

Cleanse

*Pineapple & cucumber to aid digestion &
support skin health*

Classic

*Select 1 or 2 fruits blended over ice
(pineapple, mango, passionfruit, watermelon,
ginger, banana)*

Blended Boosts 170

Nutty Professor

Peanut butter, vanilla protein powder & milk

Cocoa Magic

Cocoa , Nutella, vanilla protein & milk

Blue Passion

Blueberry, passionfruit & vanilla protein

Beers (330ml)

Chang / Singha 90

San Miguel Light 100

Wines & Bubbles

(150ml / bottle)

Prosecco 250 / 1500

Dry Reisling 220 / 990

Pinot Grigio 250 / 1100

Sauv Blanc 250 / 1100

Rosé 220 / 990

Merlot 220 / 990

Shiraz 220 / 990

Pinot Noir 220 / 990

Gassac 220 / 990

Coffees & Teas

Hot / Iced / Frappe

Espresso 60

Double Espresso 100

Cappuccino / Latte 90/ 100 / 120

Americano 70 / 80 / 100

Mocha 90 / 100 / 120

Affogato 140

Tea 70 / 90

(English Breakfast / Green / Mint / Fruit)

Alternative milk (oat) +30

Add Syrup (vanilla, caramel) +30

Add a Coffee Shot +30

Add Electrolytes (sugar-free) +60